UK

User Manual

Digital Oven/Meat/Timer Thermometer
Model E341
Item number 5-8000

We congratulate you for purchasing our SUNARTIS® Digital Oven/Meat/Timer Thermometer.

Before using this product please read this instruction manual and especially the safety instructions carefully. Please keep this instruction manual for later reference and pass it to another user in case of further handling.

Below we give you some important information for handling the Digital Oven/Meat – Timer Thermometer.

▲ Operation instructions:

- *Clean the probe with a damp cloth before use.*
- *Remove the battery insulator before the first use.*
- *Please do not place the whole unit into the oven. The probe and the metal cord are the only parts designed for working under high temperature (below 260°C/ 500°F). For long - term use, the probe and metal cord must be kept below 260°C/ 500F°. The main body of the thermometer (the part with LCD) must remain outside the oven or any environment where the temperature is outside of the following temperature range: +10°C till +50°C (14°F till 122°F).*
- *Care after use: Clean the thermometer with a damp cloth, and press the rewind button to rewind the cord fully after use.*

1. Use

1.1. Modes: Normal/Cooking-Mode, Timer-Mode, Alarm-Mode, Calendar/ Clock-Mode

Please Note:

- *The unit turns on and starts in normal mode automatically.*
- *Alarm sounds when the probe temperature reaches preference-cooking temperature (PREF, the temperature at the lower right of LCD). At the same time, the timer starts to count up. It tells the user how long the meat has been overcooked.*

The Digital Oven/Meat/Timer Thermometer offers a variety of modes for multiple uses.

I. **The Normal/Cooking Mode**: to control the oven and meat temperature for perfect cooking results.
II. **The Timer Mode:** offers a free set timer (up to 99 hours and 59 minutes) and a stopwatch function for any needed measuring.
III. **The Alarm Mode:** a feature to set a daily alarm (in Calendar Mode) as a repeating reminder, along with the actual surround temperature.
IV. **The Calendar/Clock Mode:** shows time and date with the surround temperature as a clock feature while the item is not in use.

To switch to the other mode, pause the timer, count-up timer or alarm (if any) in the current mode. Press and hold the **MEAT/MODE** button for 2 about seconds.

Order of modes: Normal/Cooking Mode → Timer Mode → Alarm Mode → Calendar/Clock Mode → …*repeating*…).

I. Normal/Cooking Mode

Please note:

- *Insert the stainless steel probe (at least 2.5cm into the meat and make sure the probe is away from bone to get an accurate reading of the internal temperature.*
- *When you turn on the unit, there is a larger offset between the estimated and real cooking time due to insufficient collected data. Please take the value of estimated cooking as a reference only.*

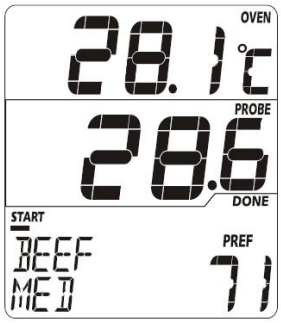

Figure 1

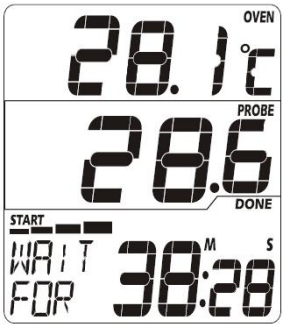

Figure 2

Entering this mode the LCD will jump back and forth between the estimated cooking time and the target temperature (see Figure 1 and 2).

During the thermometer is in operation, the programming will estimate a cooking time based on the collected temperature data. And the lowest row of LCD, in normal mode, will jump back and forth between estimated cooking time (WAIT FOR, 38:28 - see Figure 2) and target/alarm temperature (BEEF MED: 71 - see Figure 1).

To select a preset Meat type, proceed as following:

a) Press the **MEAT/MODE** button to choose the type of meat (beef, veal, lamb, ham, poultry, pork, ham).
b) Press the **PREF/SET** button to select the desired doneness level (MEDium, WELLdone, MediumRAR for beef, veal, lamb and pork and COOKed and FRESH for ham. Poultry should always be well done.

To select User setting, proceed as following:

a) Press the **MEAT/MODE** button to choose *USER* option.
b) To adjust the preference-cooking temperature (*PREF*) press □ or □ button (Press and hold the □ or □ button for fast adjustment).

Meat	**Doneness/Preference**	**Temperature °F/°C**
USER	(Free setting possible)	160/71
Beef, Veal, Lamb	Medium rare Medium Well Done	145/63 160/71 170/77
Poultry	(always well done)	165/74
Pork	(always well done)	160/71
Ham	Pre-cooked Fresh	140/60 160/71

Meat table according to the FTA

II. <u>Timer Mode</u>

Please note:

- *To switch to timer mode: Make sure the alarm and the count up timer is not in operation (i.e. It is paused) in normal mode. Press and hold the **MEAT/MODE** button in normal mode until the MEAT menu at the lower left of LCD disappears. Then, it is in the timer mode.*
- *During timer counting value less than a minute (0~59second), the H and M icons will disappear at the lower right of LCD.*

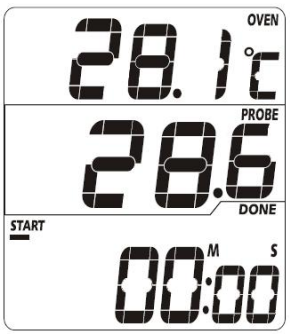

Figure 3

Entering Timer Mode display will show the oven temperature on top, in the middle the probe temperature and on bottom a zero set timer.

To start Count up timer, proceed as following:

a) Press the **START/STOP** button when timer is not running and the value is: 00 (The max count-up value is 99 hr : 59 min).
b) Press the **START/STOP** button again to stop the timer.
c) Press the **START/STOP** button to continue counting up.
d) To clear the timer, press □ or □ button at the same time during timer is paused (Press **START/STOP** button to pause the timer).

To set a time period, proceed as following:

a) Press the □ button to set hours (up to 99) and □ button for minutes (up to 59). If the maximum time is exceeded the counted will start at zero again. Hold the button for fast adjustment.
b) After timer value is set, press **START/STOP** button to activate the timer.
c) The unit will alarm for a minute and timer will start counting up when the timer reaches: 00 (The max count-up value is 99 hr : 59 min).
d) To clear the timer, press □ or □ button at the same time during timer is paused (Press **START/STOP** button to pause the timer).

III. **Alarm-Clock Mode**

Please note:

- *In any mode, the unit will alarm if the present time reaches the preset time of alarm clock. To stop the alarm press the **START/STOP** button.*

Figure 4

To enter alarm clock mode pause the timer and alarm in timer mode. Press and hold the **MEAT/MODE** button for 2 seconds to enter the alarm clock mode.

The timer screen at the lower right on LCD will change to a temperature screen and an ALARM Icon appears at the middle of LCD (See Figure 4).

To set a chosen time, proceed as following:

a) Press and hold the **PREF/SET** button for about 2 seconds to enter the setting mode of alarm clock.
   ↳ *The hour digits blink. A bell icon appears next to ALARM.*
b) Press □ or □ button to set the nour of alarm clock (Press and hold □ or □ button for fast adjustment
c) Press **PREF/SET** again to shift to minute setting.
   ↳*The minute digits blink*.
d) Press □ or □ button to set the minute of alarm clock (Press and hold □ or □ button for fast adjustment).
e) To confirm and escape the setting mode, press **PREF/SET** again.
f) The alarm clock will be stored and return to alarm clock mode (automatically) from setting mode if no button is pressed in about 2 minutes.
g) Press □ button to activate or deactivate the alarm.
   ↳ *When the icon appears at the middle of LCD. The alarm clock is activated.*

IV. The Calendar/Clock Mode

Please note:

- *In Calendar/Clock Mode, the thermometer samples every 30 seconds. The unit will alarm and jump to normal mode automatically if the probe temperature reaches the alarm temperature (in normal mode).*

Figure 5

To enter Calendar/Clock Mode pause the alarm (if in Alarm Mode). Press and hold the **MEAT/MODE** button for 2 seconds to enter the Calendar/Clock Mode.
The clock and calendar located at the middle and top of LCD are shown.

To set Clock and calendar, proceed as following:

a) 24hour or 12hour format: Press and hold the **PREF/SET** button for 2 seconds to enter the setting mode of clock. Press □ or □ button to select desired time format, 24-hour or 12-hour. Then press **PREF/SET** to confirm and go to hour setting.

b) Hour setting: Press □ or □ button to set the hour of clock (Press and hold □ or □ button for fast adjustment). Press **PREF/SET** to confirm and go to minute setting.

c) Minute setting: Press □ or □ button to set the minute of clock (Press and hold □ or □ button for fast adjustment). Press **PREF/SET** to confirm and go to year setting.

d) Year setting: Press □ or □ button to set the year of calendar (Press and hold □ or □ button for fast adjustment). Press **PREF/SET** to confirm and go to month setting.

e) Month setting: Press □ or □ button to set the month of calendar (Press and hold □ or □ button for fast adjustment). Press **PREF/SET** to confirm and go to day setting.

f) Day setting: Press □ or □ button to set the day of calendar (Press and hold □ or □ button for fast adjustment). Press **PREF/SET** to confirm and escape the setting mode.

g) Auto escape: The clock and calendar values will be stored and return to Clock/Calendar Mode automatically (from setting mode) if no button is pressed in about 2 minutes. The second will be set to zero automatically if □ or □ button is pressed during minute setting.

1.2. Language selection

Please note:

- *Language will return to the default language if the unit is out of battery*.

To change between the installed languages proceed as following:

a) To enter the language mode press and hold **PREF/SET** button during installing battery. The unit will enter language mode automatically.
b) Release the **PREF/SET** button and press □ or □ button to select the language (Order of languages: EN, DE, FR, IT, ES, SW, NL).
c) After the desired language is selected, press **PREF/SET** button to confirm and escape the language mode.

1.3. Retractable cable

Attention!

➢ *Please ensure the probe is being held tightly during retracting the cable into the unit to avoid any hurt.*

The unit is provided with a retractable cable of about 100 cm length between unit and probe. This should give enough range to place the probe in the meat and leave the unit outside the oven.

a) To pull out the cable, hold the unit with one hand tightly, and then pull out the probe and cable with other hand.

b) To rewind the cable, hold the probe with one hand. Then, press and hold the rewind button. The cable will retract back into the unit.

2. Cleaning

Attention!

- *Please do not immerse the unit in water or place it in dishwasher, as the unit is not water resistant or water proof. User can clean it with a damp cloth.*
- *After use the steel probe might be hot. Clean only when it is cooled off to prevent burning.*

To clean the unit please use a damp cloth only. Clean the stainless steel probe before and after used. Please use damp cloth only.

3. Battery Replacement:

Please note:

- *Use a single Battery Type AA□AM3, LR6□1.5V only.*
- *Please dispose the Battery according to present law (see Section 7 Disposal).*

Please replace the battery when LCD becomes dim or displays " " icon.
To Change proceed as following:

a) Open the battery compartment located at the backside of the unit.
b) Replace the battery according to the polarity as shown on bottom of the battery compartment.
c) Close the compartment.

4. Main features

- 5 seconds response time
- Wide temperature range: Oven 0°~300°C(32°~572°F)
- Wide temperature range: Meat 0°~200°C(32°~392°F)
- Alarm signal
- 6 Meat types with different doneness level selections
- 1 user set option to add desired alarm temperature.
- Timer feature
- 7 languages for *Meat* menu (UK,FR,IT,ES,SW,NL)
- Clock/Calendar and Alarm clock features
- Selectable °C/°F Display
- Dual Sensor
- Premium grade stainless steel probe
- Retractable cord
- 1 x1.5V AA battery included

5. Technical Data

Casing:	ABS plastic
Probe:	Stainless steel 18/8
Size:	101.1 * 85 * 41.6 mm
Measuring range:	Meat: 0° to +200°C (32° to +392°F)
	Oven: 0° to ~300°C (32° to ~572°F)
Measuring accuracy:	± 1°C (0°C till 100°C)
	± 2°C (100°C till 200°C)
	± 5°C (200°C till 300°C)

6. General Warnings

Attention!

- *Please do not place the whole unit in the oven. The probe and the metal cord are the only parts designed for working under high temperature shortly (below 260°/ 500°). For long - term use, the probe and metal cord must be kept below 260°/ 500°. The main body of the thermometer (the part with LCD) must remain outside the oven or any environment where the temperature is -10~50°C (14~122°F).*
- *Please ensure the probe is being held tightly during retracting the cable into the unit to avoid any hurt.*
- *Clean the probe thoroughly after each use.*
- *The thermometer is **NOT** water-proof and **NOT** dishwasher safe. Do not immerse the whole product into water or wash it in the dishwasher. You can clean it with a damp cloth.*
- *After use the steel probe might be hot. Clean only when it is cooled off to prevent burning.*
- *Please replace the battery when the display becomes dim. Please well deal with the used batteries.*

7. Disposal

The product, its packaging and the supplied batteries have been manufactured from valuable materials that can be recycled. Recycling reduces the amount of refuse and helps to preserve the environment.
Dispose of the packaging at a recycling point, which sorts materials by type. Make use of the local facilities provided for collecting paper, Cardboard and lightweight packaging by type.

Battery

Please take note, that this unit contains a battery. Batteries and accumulators must not be disposed of as unsorted municipal waste. Users of batteries and accumulators must use the available collection framework for the return, recycling and treatment of batteries and accumulators.

Please take care of our environment and dispose your batteries accordingly. Thank you for your assistance.

Unit:

This product contains valuable parts that can be recycled to reduce the impact on the environment. Please use public municipal assembly for disposal.

Packaging:

Packaging materials can be recycled. Please dispose in an environmental safe way.

8. Marking:

By attaching the CE-Marking ('Communauté Européenne', what means 'European Community') the producer confirms, that the product meets the demands of the relevant European guidelines for product safety.

Interseroh:
We are participating in the dual system. Please help by disposing accordingly.

9. Service:

For any questions about the product Mingle Instrument GmbH Europe is at your service.

You can reach us by telephone during normal office hours, 08:00 am to 05:00 pm o'clock, or at any time via email.

Mingle Instrument GmbH Europe

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